



RHUBARB LEMONADE

3½ cups sugar

3½ cups rhubarb chopped into 1/2" pieces

1 chopped up Lemon, including rind

5 litres water

11 tablespoons of white vinegar

- Place all ingredients in large container.
- Leave to stand 48 hours, stirring occasionally.
- Strain after 48 hours and bottle in screw top bottles.
- Leave stored on their sides for 2 weeks, then refrigerate.
- Looks like pink champagne, is bubbly and very refreshing.
- Makes 5 large bottles.

